OWNER'S MANUAL

GEMINI
PETIT CHEF
STATIC
EYE LEVEL OVEN

DBO 434 BLACK

The Manufacturer strives for continuous improvements. For this reason, the text and illustrations in this book are subject to change without notice.

NOTE
The clock/ timer must be set to enable the oven to work.

www.defy.co.za
Part Number 068 449

DEFY

You can rely on Defy. To simplify

Page 2 Introduction
Unpacking
Cupboard design

3 Safety advice

4 Electrical installation
Connection to the power supply
Installation

5 Reversing the oven door

6 Automatic oven clock / timer

8 Control panel
Selector switch

9 Using the oven
Baking
Grilling

10 Maintenance
Cleaning
The oven light
Owner's responsibility
Problem check

11 Do's and Don'ts

12 Defy Service Centres
Warranty

Introduction

Congratulations on the purchase of this quality appliance.

We trust that you will enjoy many years of trouble free use.

Please read these instructions carefully before using the appliance.

This manual will provide you with information on how to operate and care for your appliance in order that you gain the maximum benefit from it.

Unpacking.

- Remove all packing from the oven cavity and position the accessories.
- Ensure that packaging material is disposed of in a responsible manner and that plastic bags are cut up to prevent children playing with them and accidentally suffocating.
- If the appliance is damaged in any way, do not use it. Report the damage to your dealer, who will take the necessary corrective action.

Cupboard design.

- Your Defy oven is designed to give you years of trouble free service, however it is important that it be correctly installed.
- Cooking appliances generate considerable heat. The layout and materials of the mounting cabinet should take account of the characteristics of the oven.
- Surfaces immediately adjacent to the oven should be able to withstand temperatures of up to 100°C without delaminating or discolouring.
- Overhanging doors above the oven may be subjected to heat as well as condensation if very moist foods are being cooked.

Safety advice

This section contains safety instructions that will help you avoid risk of injury and damage. All warranties will become void if you do not follow these instructions.

General safety

- **This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.**
- **Children should be supervised to ensure that they do not play with the appliance.**
- Connect the appliance to an earthed outlet/line protected by a fuse of suitable capacity. Have the earth installation made by a qualified electrician. Our company shall not be liable for any problems arising due to the appliance not being earthed in accordance with the local regulations.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similar qualified persons in order to avoid a hazard.
- Do not operate the appliance if it is defective or has any visible damage.
- Do not carry out any repairs or modifications on the appliance.
- Never wash down the appliance with water! There is the risk of electric shock!
- Never use the appliance when your judgment or coordination is impaired by the use of alcohol and/or drugs.
- The appliance must be disconnected from the mains during installation, maintenance, cleaning and repair procedures.
- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates at high temperatures and may cause a fire since it can ignite when it comes into contact with hot surfaces.
- Do not heat closed tins and glass jars in the oven. The pressure that would build up in the tin/jar may cause it to burst.

	Figures in this manual are schematic and may not match your appliance exactly.
	DANGER Risk of scalding by hot steam! Take care when opening the oven door as steam may escape.

- Do not place baking trays, dishes or aluminium foil directly onto the bottom of the oven. The heat accumulation might damage the bottom of the oven.
- Keep all ventilation slots clear of obstructions.
- The appliance may be hot when it is in use. Never touch the hot burners, inner sections of the oven or heaters etc.
- Always use heat resistant oven gloves when putting in or removing dishes from the hot oven.
- Do not use the appliance with the front door glass removed or cracked.
- The rear surface of the oven gets hot when it is in use. Make sure that the electrical connection does not come into contact with the rear surface as connections may get damaged.
- Do not trap the mains cable between the oven door and frame and do not route it over hot surfaces as the cable insulation may melt and cause a fire as a result of a short circuit.
- Make sure that the function knobs are switched off after every use.
- When using gas, ensure that the room is well ventilated.
- Always keep children and infirm persons away from the appliance when it is in use.
- Only use the appliance for preparing food.
- Use a deep pan, large enough to cover the appropriate burner.
- Always dry food thoroughly before placing it in hot oil or fat. Frozen food in particular will spit and splatter if added too quickly.
- Never fill the pan more than one third full of fat or oil.
- Never heat fat or fry with a lid on the pan.
- Do not fry too much food at once. This lowers the temperature of the oil or fat and results in fatty foods.
- Do not leave hot fat or oil unattended. If overheating occurs, these could catch fire.
- Do not store flammable items in the oven.
- Always keep the oven door gasket clean.

	WARNING Hot surfaces may cause burns! Do not touch the hot surfaces of the appliance. Use oven gloves. Keep children away from the appliance.
	DANGER Risk of fire by overheated oil! When heating oil, do not leave it unattended. Never try to extinguish a fire with water! When oil has caught fire, immediately cover the pot or pan with a lid. Switch off the hob if safe to do so and phone the fire service.

Electrical installation.

This appliance must be earthed and the manufacturer and the seller do not accept responsibility for any damage due to incorrect installation or electrical connection.

- This appliance should not be connected through an earth leakage system. Refer to S.A.N.S.10142
- Support the oven in front of the aperture and make the electrical connection before installing. This will ensure enough cable length for subsequent servicing.

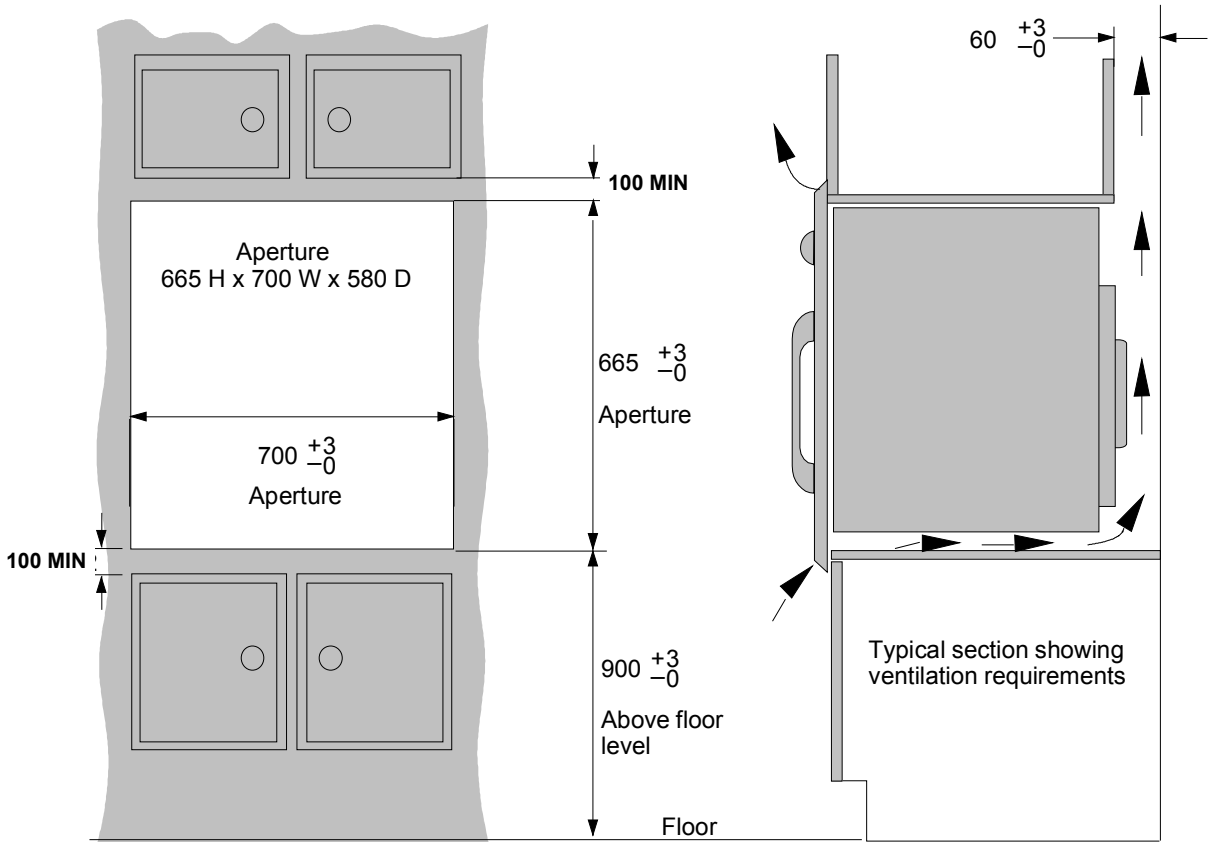
Connection to the power supply

The connection must be carried out by a licensed electrician, who will ensure that the oven is correctly connected and safely earthed. The rated current is printed on the serial number label attached to the oven side trim.

The appliance must be connected to the mains through a double pole isolating switch which has a minimum clearance between the contacts of 3 mm. in both poles.

A means for disconnection must be provided in the fixed wiring.

Installation

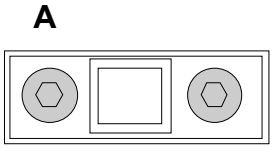


- Support the oven in front of the aperture and make the electrical connection before installing. This will ensure enough cable length for subsequent servicing.
- Slide the oven fully into the cabinet before securing it.
- Fixing holes are located on the side trims. Secure the oven by inserting small wood screws through these holes into the cabinet side wall. (screws are not provided)
- It is adequate to only secure the unit on one side. (same side as the handle)

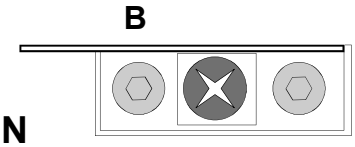
Reversing the oven door to open from the other side

This task will require an assistant to hold and support the door during the changeover

1 Open the oven door and using a suitable Allen key, remove the two hinge mounting cover plates (A) located at the top and bottom of the right hand oven flange.

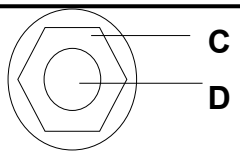


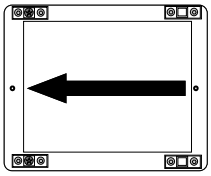
2 While holding and supporting the door weighing 7.4kg, remove the hinges (B) at the left hand oven flange.
DO NOT REMOVE OR LOOSEN THE STAR SCREW IN THE CENTRE



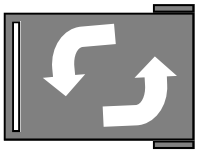
3 Using a size 10 spanner, loosen the locknut (C) on the door lock pin .
Then holding the pin by the head, (D), unscrew it from the right hand oven flange.

4 Screw the pin into the centre position of the left hand oven flange and fasten the lock nut.



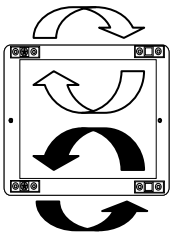


5 Turn the door through 180 degrees so that the bottom is now on top.

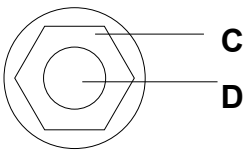


6 While supporting the door, secure the hinges (B) at the vacated positions (top and bottom) of the right hand oven flange.

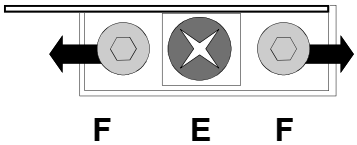
7 Fit the hinge mounting cover plates (A) at the vacated positions (top and bottom) of the left oven flange.



8 Loosen nut (C) and adjust the hinge pin (D) by turning it in or out until the oven door shuts properly. Thereafter tighten the lock nut (C) once more.



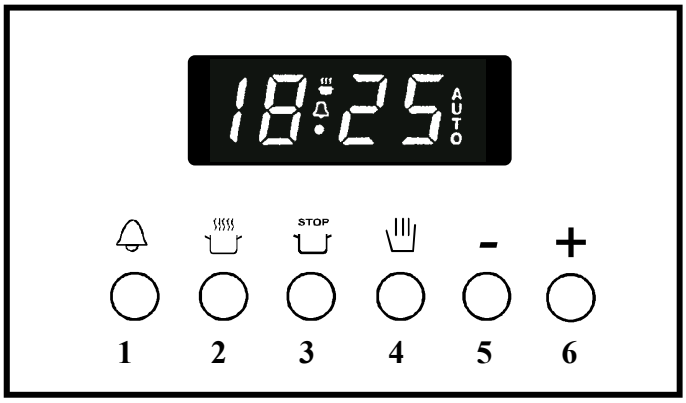
9 Should you experience difficulty in aligning the door to the locking pin, loosen the star screw (E) and Allen screws (F) slightly. (DO NOT REMOVE))
The door can then be maneuvered left to right and top to bottom to perfect the alignment. Thereafter tighten all the screws.



Should the above procedure prove onerous, a Defy technician can perform the adjustment at the standard call-out fee.

Automatic oven clock / timer

When the power is first connected (or after a power failure), the clock display will flash **00.00**.



Button functions

1 = MINUTE MINDER
2 = COOKING PERIOD
3 = STOP TIME
4 = MANUAL CONTROL
5 = SUBTRACT TIME
6 = ADD TIME

Setting the time of day

- To set the clock, press buttons **1** and **2** and hold them down.
- Press buttons **5** or **6** until the correct time of day is displayed.
- Release the buttons. The clock is now set.
- Please note that the clock has a 24 hour display.
- For example 3.00 PM will be displayed as 15.00.

Minute minder

- Suppose that you wish to time the boiling of a 5 minute egg.
- First boil the water
- Press and hold button **1**. The display will show **00.00**
- Press button **6** until the display shows **00.05**
- Release the buttons and place the egg in the boiling water.
- The display will again show the time of day.
- After 5 minutes the timer will emit an electronic tone which lasts for about one minute (2 beeps every 2 seconds). To cancel the tone, press any of the buttons.

Note:

- During the operation of the minute minder, the remaining time may be displayed by pushing button 1
- The minute minder can be used simultaneously and independent of any automatic control program
- The display will always revert to the time of day after any program has been set.

Switching the oven off automatically

Suppose you have to go out and you will not be back in time to switch off a meal already cooking in the oven and requiring another 40 minutes before it is done.
Proceed as follows:

- Press and hold button **2**. The clock will display **00.00**.
- Press button **6** until the clock displays **00.40**.
- Release the buttons and the clock will again display the time of day. The word **AUTO** will light up in the display.
- After 40 minutes the oven will switch off automatically and emit an electronic tone for about one minute. (4 beeps every 3 seconds)
- The word **AUTO** will flash until button **4** is pressed and manual control is restored.
- The oven thermostat must be turned to the **OFF** position in an anticlockwise direction.

Note:
The clock/ timer must be set to enable the oven to work.

DEFY

Auto Bake. Automatically switching the oven on and off.

Auto bake is intended for dishes such as roasts and casseroles. These are not affected by a waiting period in a cold oven.

- Prepare your meal and place it in the oven.
- Set the cooking period required by pressing buttons **2** and **6** until the desired period is displayed.
- Set the stop time by pushing buttons **3** and **6** until the desired stop time is displayed.
- Release the buttons and the clock will again display the time of day.
- The word **AUTO** will light up on the clock display.
- Now set the **selector** and **oven thermostat** to the desired temperature setting.

The automatic control will automatically switch the oven on and the
symbol will light up in the clock display.

Cooking will commence at the selected temperature and for the selected cooking period.
The oven will automatically switch off at the selected stop time and emit an electronic tone for about one minute
(4 beeps every 2 seconds).
To cancel the tone, press any of the buttons.

- The word **AUTO** will flash until button **4** is pressed and manual control is restored.
- The oven thermostat must be turned to the **OFF** position in an anticlockwise direction.

Example:

Suppose the time of day is 13h00. The food needs to be cooked for 2 hours at 180°C and it should be ready to serve at 18h00.
Here's what to do.

- Ensure the clock is set to the correct time of day, **13.00.**
- Press buttons **2** and **6** until **02.00** is displayed
- Press buttons **3** and **6** until **18.00** is displayed.
- Set the selector to the desired cooking mode and the oven thermostat to **180°C**

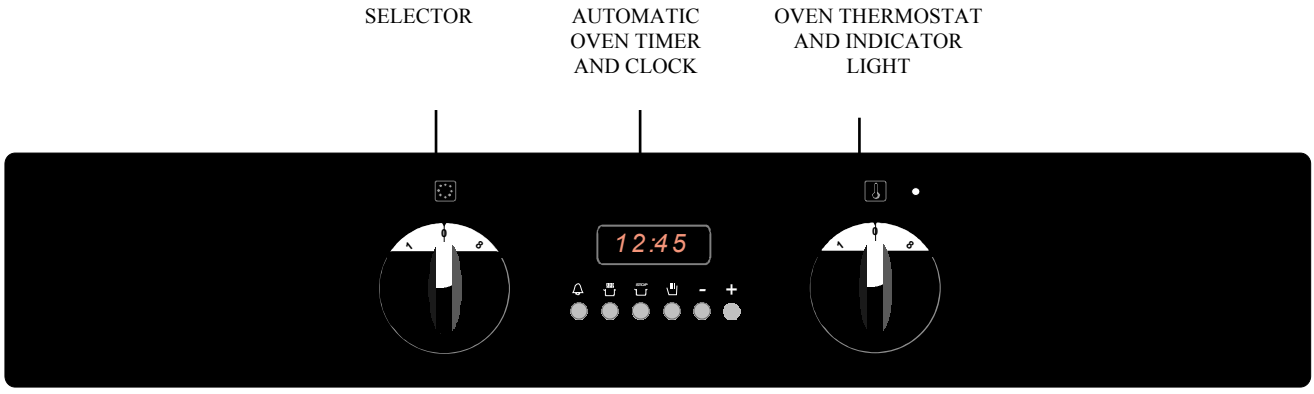
It is not advisable to use the Auto bake function for cooking periods that are less than 60 minutes.

Important

If the Automatic start and or stop functions are not required, the clock must be set to manual mode. Unless this is done, the oven will not work.

Press button 4

The control panel


SELECTOR
AUTOMATIC OVEN TIMER AND CLOCK
OVEN THERMOSTAT AND INDICATOR LIGHT
12:45
THE OVEN THERMOSTAT IS MARKED DOWN TO 70°C
WHEN SET TO THIS POSITION, THE OVEN MAY BE USED AS A WARMER

Selector switch

This switch allows the selection of the following oven functions.

OVEN LIGHT

CONVENTIONAL BAKE

BOTTOM ELEMENT

GRILL & BOTTOM ELEMENTS

GRILL

Functions

Oven Light: *To switch on the light, turn the selector knob until the light icon, depicted on the knob, is at the top. The light remains on when any other functions are selected.*

Top and Bottom elements (Conventional Bake): *Both the bottom bake element and the top heat element are utilised. This position is ideal for baking, roasting and cooking.*

Bottom element only: *Selecting only the bottom element* ***and setting the thermostat at the lowest temperature****, allows the oven to be used as a warming space.*
Note: All ovens extract moisture from the food being cooked, especially so during the winter months. This is normal and not detrimental to the food or the oven.

Grill and bottom elements: *(Pre-Heat) Reduces oven heat up time. Select conventional bake when desired temperature has been reached.*

Grill: *Select the grill function for conventional grilling.*

Using the oven

NOTE: While the oven is operating, a fascia cooling fan will run, thereby protecting the electronics from excessive heat exposure.

Baking

- **This product is supplied with one chromed oven shelf and an extra large roast pan. If required, additional shelves, roast pans and broiler may be purchased from any Defy Service Centre.**
- Set the selector knob to the desired baking mode. Top and Bottom elements or Bottom element only.
- Set the oven thermostat to the required temperature.
- The thermostat indicator light will glow and remain on until the oven has reached the selected temperature. The light will then switch off.
- Thereafter place the food in the oven.
- During the baking cycle, the indicator light will switch on and off as the thermostat maintains the selected temperature.

- **After baking is completed, the thermostat and the selector knob must be turned to the "0"position in an anti -clockwise direction.**

Note:

- The oven thermostat is marked down to 70°C. When set to this position, the oven may be used as a warmer.

- All ovens extract moisture from the food being cooked, especially so during the winter months. This is normal and not detrimental to the food or the oven.

Baking Guide:

- Where possible, bake on the middle shelf position of the oven.
- Place the food halfway between the back of the oven and the door.
- Do not open the oven door until at least two thirds of the baking time has lapsed.
- **The roast pan must not be used for baking purposes.**

Grilling

- **The oven door must remain partially open (approx. 80 mm) during grilling.**
- Both the wire shelf and roast pan/shelf may be used for grilling.
- The roast pan/shelf may also be used as a drip tray under the wire shelf.
- Position the shelf in the desired position below the grill element.
- Set the **selector switch** and **oven thermostat** to their respective **Grill** positions.
- The thermostat indicator light will glow.
- Preheat the grill element for about 5 minutes.
- Partially withdraw the shelf and place the food in the centre of the shelf.
- Slide the shelf back into position and partially close the door.
- Monitor the grilling to avoid burning the food.
- After grilling is completed, the **oven thermostat** and the **selector switch** must be returned to the **"0"** position in an anti-clockwise direction.

WARNING:

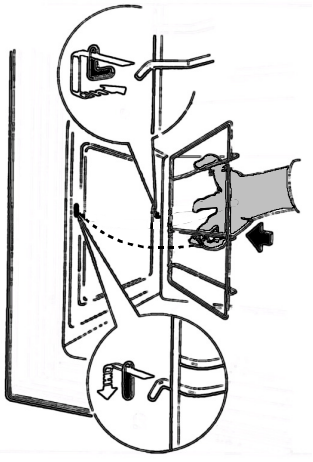
Accessible parts may become hot when grilling. Always use oven gloves when handling food in the oven and keep children away from the product when it is in use.

Maintenance

Cleaning the oven

- Switch off the power at the wall switch, open the oven door and allow the oven to cool down.
- Remove the oven shelves, side racks, grill rack, roast pan and element guard.
- Wash in soapy water, rinse , dry and replace.
- Clean the oven with a hot soapy cloth only. Do not use a steam cleaner.
- It may be necessary to soak burnt soils with a liquid cleaner to soften them before scrubbing them with a nylon brush or scouring sponge.
- Heavy soils on the bottom of the oven may require overnight soaking under a sponge liberally sprinkled with household ammonia. The soil can then be removed the following morning by washing normally.
- Do not use metal objects or steel wool to clean the oven.
- After cleaning, replace the oven fittings, restore the power and reset the timer. (see page 6)

To remove the side racks, lift and pull out the front, slide the rack forwards and lift free.
Fit in reverse order



General cleaning.

- Switch the power off at the wall switch.
- Wipe down glass panels, cabinet, door, control knobs, trims and handles with a hot soapy cloth.
- Rinse and wipe down with a clean cloth.
- Use only liquid household cleaners and avoid abrasive powders, scouring pads and caustic cleaners.
- **Do not use a steam cleaner.**
- Restore the power and reset the timer. (see page 6)

The oven light.

The oven light is switched on by the multi function knob or the oven thermostat knob (depending on model).
(1st position on the dial) and switches off when the multi function knob or thermostat is returned to **0**.
To replace a faulty light bulb, proceed as follows.

- Switch off the power at the wall switch.
- Remove the light cover by unscrewing it in an anticlockwise direction.
- Unscrew the faulty bulb and replace with an equivalent wattage bulb rated for 300°C.
- Refit the light cover.
- Restore the power and reset the timer .
-

Owner's responsibility

Since the following are not factory faults, they are the owner's responsibility.

- Damage to exterior finish.
- Breakage of glass and other components.
- Replacement of the light bulb.
- Damage through improper use or installation of the appliance.

Damage caused by moving the appliance.

Problem check

Before calling a technician to assist with a problem, please check the following:

The main distribution board.
The wall switch.
Check that "Key lock" on the timer is not activated.
Ensure that the timer is set to manual.
Press button 4.

Remember that you may be charged for a service call even during the warranty period if the fault is due to or caused by any of the above.

Should your timer display "HELP", please contact your nearest Defy Service centre.

DEFY

OVER THE YEARS, DEFY'S SERVICE CENTRES HAVE IDENTIFIED THIS LIST OF DO'S AND DON'TS AS BEING IMPORTANT FOR CUSTOMER SATISFACTION AND SAFETY. PLEASE READ IT AND FAMILIARISE YOURSELF WITH ITS CONTENTS.

Do

- **Clean your appliance regularly. This will prolong it's good looks and enhance hygiene levels.**
- **Use flat bottomed pots and pans when cooking on the hotplates. This will maximise efficiency and reduce electricity costs.**
- **Keep children well away from the cooking appliance. Explain the dangers to them. Being safety conscious is being safe, not sorry.**
- **Supervise the cooking process. Overcooked or spoiled food is wasteful.**
- **Leave about a 40mm. air gap between baking tins and the oven walls. Adequate air circulation is important for good baking results.**
- **Get into the habit of wearing oven gloves when handling utensils in a hot oven. This will help to avoid accidental burns.**
- **Partly slide out the oven shelf before removing hot dishes from the oven. This will prevent accidental contact with the hot oven sides.**

Don't

- **Use pots which are smaller than the hotplate diameter. This wastes electricity and allows the pot handles to overheat.**
- **Leave the appliance unattended especially when grilling. This is good practice and avoids accidents.**
- **Use abrasive cleaning materials. They will scratch surfaces and fascia graphics.**
- **Allow fat splashes to dry and bake onto the stove/oven surface before cleaning them. It is easier to clean spills while they are still slightly warm and soft.**
- **Put baking tins on the floor of the oven. This will prevent heat circulation and spoil baking results.**
- **Use the appliance to heat the home. Neither the hotplates nor the oven were designed for this purpose and damage could occur.**
- **Allow pot handles to overhang the front of the appliance. Children might be tempted to grab them with harmful consequences**.

WARNING: Under no circumstances should the bake element be covered with aluminium foil. Nor should a pan or tray be positioned directly above the bake element.
Doing so would reflect the heat from the bake element downwards. Heat to the oven would be restricted and overheating of the space below the element would result in damage to the oven enamel.

SERVICE CENTRES
IF YOU HAVE FOLLOWED THE INSTRUCTIONS AND STILL HAVE A PROBLEM, CONTACT THE NEAREST DEFY SERVICE CENTRE. THEY WILL BE ABLE TO ADVISE YOU ON ANY ASPECT OF THE PRODUCT OR SEND A QUALIFIED TECHNICIAN TO REPAIR IT.

BLOEMFONTEIN
160 Long Street, Hilton,
Bloemfontein 9301.
Tel. 051 400 3900
Bloemfontein.Service@defy.co.za

CAPE TOWN
5A Marconi Rd.
Montague Gardens, 7441.
Tel. 021-526 3000
CapeTown.Service@defy.co.za

DURBAN
35 Intersite Avenue,
Umgeni Business Park, Durban 4051.
Tel. 031 268 3300
Durban.Service@defy.co.za

EAST LONDON
16 Bowls Rd. Arcadia,
East London 5201.
Tel. 043 743 7100
EastLondon.Service@defy.co.za

POLOKWANE
87 Nelson Mandela Drive.
Superbia 0699.
Tel. 0152 92 1166 / 7 / 8 / 9.
Polokwane.Service@defy.co.za

PORT ELIZABETH
112 Patterson Road,
North End, Port Elizabeth 6001.
Tel. 041 401 6400
PortElizabeth.Service@defy.co.za

JOHANNESBURG
Commercial Head Office,
Administration, Distribution,
National Groups, Tel. Sales,
Contracts and Credit.
Cnr. Mimetes & Kruger Sts.
Denver ext.12
Johannesburg. 2094.
Tel. 011 621 0200 or 011 621 0300
Gauteng.Service@defy.co.za

PRETORIA.
Block A1 Old Mutual Industrial Park.
Cnr. D.F.Malan Drive & Moot Str.
Hermanstad. 0082.
Tel. 012 377 8300
Pretoria.Service@defy.co.za

OTHER AREAS ARE SERVICED BY OVER 200 AUTHORISED SERVICE AGENTS.
PLEASE CONSULT THE NEAREST REGIONAL DEFY SERVICE CENTRE FOR DETAILS

WARRANTY

This certificate is issued by DEFY APPLIANCES (PTY) LTD. manufacturers of Defy and Ocean products, hereinafter the Company, to the original purchaser only, of the appliance described on the certificate and shall constitute the only warranty given in respect of this appliance.

The Company warrants to the original purchaser that for a period of TWO YEARS from date of purchase the appliance is free from defect under normal domestic use, both in workmanship and material, subject to t following conditions.

1. Repair or replacement of any part of this appliance, found by the Company to be defective, shall be at the election of the Company. The Company reserves the right to effect such service through any of its Service Divisions or Authorised Service Dealers. The cost of such service shall be borne by the Company in full, provided that the appliance is located no further than 50 km from a Company Service Centre or an Authorised Service Dealer. Where the appliance is located beyond the 50 km radius, the purchaser shall be liable for the standard travelling charges, as determined by the Company.

CARRY IN SERVICE Microwave ovens, Compact cookers and small appliances are repaired in our service centres and are not collected from the customers home. Faulty units should be delivered to the purchasing dealer or to the nearest Company Service Centre for warranty repairs.

2. Rusted or corroded solid plates, vitreous enamelware, fuses and lamps are specifically excluded from these warranties. It is an express condition of these warranties that the purchaser takes due care and attention in the use and maintenance of the appliance. Abuse, misuse in conflict with operating instructions, connection to incorrect voltages and subjection to commercial use shall release the Company from its obligations.

3. This warranty shall become void and cease to operate if the appliance is dismantled by, or any repairs to the appliance are effected by any persons not duly authorised by the Company, or if substitute parts not approved by the Company are used in the appliance, or if the serial number of the appliance is removed.

4. The Company shall not be responsible for damages resulting from fire, flood, civil disturbances or any Act of God. The Company shall not, in terms of these warranties be responsible nor held liable for any consequential loss or damage of any kind caused by or due to the failure or malfunction of the appliance.

5. The Company shall not be responsible for transportation or other costs other than those incurred within the provisions of Point 1 of this Certificate.

6. These warranties shall not apply to the appliance if it is purchased or used beyond the borders of the Republic of South Africa, Namibia, Botswana, Swaziland and Lesotho.

7. Where service is requested under warranty and no fault or defect can be found by the Company, all costs incurred will be for the purchaser's account.

8. This Certificate as well as your invoice will serve as proof of purchase. For the purpose of warranty, it will be essential to produce this Certificate and invoice. Failure to do so, will render the purchaser liable for service costs.

KEEP THIS CERTIFICATE AND SALES INVOICE AS PROOF OF PURCHASE FOR WARRANTY PURPOSES.

DEFY